

SPAM Hall of Cans (Fame)

A special place for that all purpose potted meat.



Skillet SPAM and Mac & Cheese

This is a collection of recipes, primarily from Hormel, that some of the scouts have used in the past. Our troop had a policy of carrying a can or two in their patrol boxes, incase the Grubmaster forgot some of the food at home. Necessity is the mother of invention and of eating something, anything on a campout. And to show the Scouts, I have used the single serve pouch SPAM on backpacking trips.

If the recipe says to bake, think Dutch Oven. Otherwise many recipes use a Fry Pan. There are a couple of Foil recipes and a few Skewer recipes.

<https://www.spam.com/recipes> for more recipes

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SPAM[®] Quesadillas

Hormel

1 (12-ounce) can SPAM Luncheon Meat, chopped
4 cups shredded Monterey Jack cheese with peppers
6 (8-inch) flour tortillas
Guacamole and Salsa

Combine SPAM and cheese. Spoon meat mixture over 3 tortillas. Top with remaining tortillas. In lightly greased griddle, heat filled tortilla over medium high heat until soft and cheese is melted, turning once. Repeat with remaining tortillas. Cut each tortilla stack into 6 wedges. Serve with guacamole or salsa. Makes 18 appetizer servings.

NUTRITIONAL INFORMATION PER SERVING: Calories 166; Protein 10 g; Carbohydrate 7 g; Fat 11 g; Cholesterol 37 mg; Sodium 366 mg.

Hawaiian Rice

Hormel

1 can (7oz.) Spam

1-1/3 cups instant rice

**1/3-1/2 cup flaked coconut
margarine**

Melt 1 Tbls margarine in a frying pan. Add cubed Spam and rice and brown slightly. Add 1-1/3 cups water and bring to a boil. Cover and remove from heat for 5 minutes. Add coconut and toss to mix.
2 servings.

SPAM[®]Nachos

Hormel

- 1 (12-ounce) can SPAM Luncheon Meat, cubed**
- 1 (15-ounce) can Refried Beans**
- 1 (10 1/2-ounce) bag Tortilla Chips**
- 1 (16-ounce) jar Salsa**
- 1 (8-ounce) package shredded Mexican pasteurized cheese**

Heat oven to 425° F. Place chips on baking sheet. Sprinkle SPAM over chips. In bowl, combine refried beans and salsa; pour over chips. Sprinkle with cheese. Bake 6 to 7 minutes or until cheese is melted. Serve immediately. Makes 10 appetizer servings

NUTRITIONAL INFORMATION PER SERVING: Calories 361; Protein 16g; Carbohydrate 28 g; Fat 21g; Cholesterol 48 mg; Sodium 1034 mg.

Pi-Chee Ham

Ed Bailey FOIL

- 1 can candied yams**
- a pat of butter**
- 1 can SPAM,**
- dash brown sugar**

Slice SPAM into a double or triple layer foil pack. Put in candied yams, the SPAM, a pat of butter and sprinkle some brown sugar on top. Seal the pack and heat on the coals for eight minutes a side. Tastes like candied ham and yams.

SPAMBURGER Hamburgers

Hormel

1 (12-ounce) can SPAM Luncheon Meat
3 tablespoons mayonnaise or salad dressing
2 tomatoes, sliced
6 hamburger buns, split
6 lettuce leaves
6 (1-ounce) slices American cheese



Slice SPAM into 6 slices (3 inches x 1/4-inch). In skillet, sauté SPAM over medium heat until lightly browned. Spread cut sides of buns with mayonnaise. Layer lettuce, tomato, SPAM, and cheese on bun bottom. Cover with bun top. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 405; Protein 20g; Carbohydrate 25 g; Fat 25g; Cholesterol 76 mg; Sodium 1280 mg.

California SPAMBURGER® Hamburger

Hormel

1 (12-ounce) can SPAM® Luncheon Meat
6 whole wheat hamburger buns, split
6 green bell pepper rings
3 tablespoons Thousand Island salad dressing
2 tomatoes, sliced 6 lettuce leaves
6 onion slices

Slice SPAM' into 6 slices (3 inches x 1/4 inch). In skillet, sauté SPAM over medium heat until lightly browned. Spread cut sides of bun with dressing. Layer lettuce, SPAM, tomato, green pepper, and onion on bun bottom. Cover with bun top. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 287;
Protein 14 g; Carbohydrate 28 g; Fat 13g; Cholesterol 47 mg; Sodium
891 mg.

Savory SPAM Crescents

Hormel

1 (12-ounce) can SPAM Luncheon Meat, cubed
10 slices bacon, cut in small pieces
3 tablespoons grated Parmesan cheese
2 tablespoons chopped fresh parsley
2 (8-ounce) packages refrigerated crescent roll dough
1/4 cup finely chopped onion
1 egg, beaten
2 tablespoons Dijon-style mustard
1/8 teaspoon pepper

Heat oven to 375°F In skillet, cook bacon and onion until bacon is crisp; drain. Stir in remaining ingredients except crescent roll dough. Separate each package of crescent dough into 8 triangles. Spread top half of each triangle with SPAM mixture; roll up. Place on baking sheets. Bake 12 to 15 minutes or until golden brown. Serves 16.

NUTRITIONAL INFORMATION PER SERVING: Calories 127; Protein 7 g; Carbohydrate 6 g; Fat 9g; Cholesterol 34 mg; Sodium 439 mg.

Maui SPAM Muffins

Hormel

4 English muffins, split and toasted
Butter or margarine,
1 (7-ounce) can SPAM Luncheon Meat, thinly sliced
1 (15 1/4-ounce) can pineapple slices, drained
1 small green pepper, cut into 8 rings
Prepared mustard
2 teaspoons water
1/4 cup firmly packed brown sugar

Heat oven to 375° F. Spread muffins with butter and mustard. Overlap SPAM slices on each muffin half. Place a pineapple slice and a green pepper ring on each muffin. Combine brown sugar & water; spoon over sandwiches. Place muffins on baking sheet. Bake 10 minutes. Serve hot. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 179;
Protein 7 g; Carbohydrate 29 g; Fat 4g; Cholesterol 20 mg; Sodium 437 mg.

Spamble Eggs

Michael Vesely

1 can (7 oz) SPAM
2 Tbs. dried onions
12 eggs
1/2 cup Sanalac instant milk
2 Tbs. dried green pepper

Dice the SPAM and fry in large pan. Crack and stir the eggs and milk with a whisk in a large bowl. Leave the egg shells out. Hydrate the dried onion and peppers, then add to the SPAM. Fold the eggs over the SPAM and spamble them. Serve to 6 Scouts

SPAM Breakfast Bagels

Hormel

1 (12-ounce) can SPAM Luncheon Meat
2 tablespoons butter or margarine
6 eggs, beaten
6 (1-ounce) slices American cheese
6 bagels, sliced
margarine



Slice SPAM into 6 slices (3 inches x 1/4 inch). In skillet, sauté SPAM over medium heat until lightly browned. Remove from skillet; keep warm. In same skillet, melt butter; pour in beaten eggs. Cook and stir to desired doneness. Layer scrambled eggs, SPAM and cheese on bagel bottom. Cover with bagel top. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 504; Protein 29g; Carbohydrate 36 g; Fat 27 g; Cholesterol 294 mg; Sodium 1367 mg.

SPAM Fajitas

Hormel

Vegetable cooking spray

1 green bell pepper, cut into julienne strips

1 (12-ounce) can SPAM[®] Luncheon Meat, cut into julienne strips

1/2 cup shredded hot pepper Monterey Jack or Cheddar cheese

3/4 cup Salsa

8 (8-inch) flour tortillas, warmed

1/2 cup nonfat plain yogurt

1/2 onion, cut into

1/4-inch slices

2 cups shredded lettuce

Extra salsa, if desired

Spray large non-stick skillet with vegetable cooking spray. Heat skillet over medium high heat. Sauté green pepper and onion 2 minutes. Add SPAM, Sauté 2 minutes. Stir in salsa and heat thoroughly. Spoon about 1/2 cup SPAM mixture into each flour tortilla. Top each with 1/2 cup shredded lettuce, 1 tablespoon shredded cheese, 1 tablespoon yogurt, and extra salsa, if desired. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 237; Protein 12 g; Carbohydrate 23 g; Fat 11 g; Cholesterol 40 mg; Sodium 625 mg.

The Original Baked SPAM

Hormel

1 (12-ounce) can SPAM Luncheon Meat
Whole cloves
1 teaspoon water
1/2 teaspoon vinegar
1/3 cup firmly packed brown sugar
1 teaspoon prepared mustard



Heat oven to 375° F Place SPAM on rack in shallow baking pan. Score surface; stud with cloves. Combine brown sugar, water, mustard, and vinegar, stirring until smooth. Brush glaze over SPAM. Bake 20 minutes, basting often. Slice to serve. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 156; Protein 9 g; Carbohydrate 12 g; Fat 8 g; Cholesterol 45 mg; Sodium 575 mg.

SPAM Hashbrown Bake

Hormel

1 (32-ounce) package frozen hash-brown potatoes, thawed slightly
1 (12-ounce) can SPAM Luncheon Meat, cubed
1 (10 1/4-ounce) can cream of chicken soup
1/2 cup butter or margarine, melted
2 cups shredded Cheddar cheese
1/2 teaspoon garlic powder
1 teaspoon salt
1/2 cup milk
1/4 cup Diced Green Chilies, drained
1 1/2 cups sour cream
1 teaspoon pepper
1/2 cup chopped onion
2 cups crushed potato chips

Heat oven to 350° F. In large bowl, combine potatoes, melted butter, salt, pepper, and garlic powder. In another bowl, combine cheese, SPAM, soup, sour cream, milk, onion, and green chilies. Add SPAM mixture to potato mixture; mix well. Pour into 2-quart baking dish. Sprinkle with potato chips. Bake 45 to 60 minutes or until thoroughly heated. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 705;
Protein 21g, Carbohydrate 41 g; Fat 53 g; Cholesterol 118 mg; Sodium
1447 mg.

SPAM Breakfast Burritos

Hormel

1 (12-ounce) can SPAM Luncheon Meat, cubed
1 tbs. butter or margarine
1 cup shredded Cheddar cheese, divided
1 cup shredded Monterey Jack cheese, divided
2 Tbs. milk
6 (6-inch) flour tortillas
4 eggs
Salsa or Taco Sauce

Heat oven to 400° F In bowl, beat together SPAM, eggs, and milk. Melt butter in large skillet; add egg mixture. Cook, Stirring, to desired doneness. Fill each tortilla with SPAM mixture and half of cheeses. Roll burrito; place seam side down on 12 x 8-inch baking dish. Sprinkle remaining cheese over top of burritos. Bake 5 to 10 minutes or until cheese is melted. Serve with salsa. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 430; Protein 25g; Carbohydrate 20 g; Fat 28 g; Cholesterol 562 mg; Sodium 976 mg.



SPAM Skillet Dinner

Hormel

3 medium zucchini
1 tablespoon oil
1 (16-ounce) can tomatoes
1/2 teaspoon garlic powder
1/2 teaspoon oregano
1 onion, thinly sliced
1 (12-ounce) can SPAM Luncheon Meat
3 medium potatoes, peeled, sliced
1/4 teaspoon basil

Cut zucchini in 1/2-inch slices. In large skillet over medium-high heat, sauté zucchini and onion in oil 5 minutes, stirring often. Cut SPAM into 8 slices; halve each slice. Add potatoes, carrots, and SPAM to skillet; pour tomatoes over all. Sprinkle with herbs. Cover and simmer 25 minutes or until potatoes are tender, stirring occasionally. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 176; Protein 9g; Carbohydrate 18g, Fat 8g; Cholesterol 34 mg; Sodium 526 mg.

SPAM Fried Rice

Hormel

2 eggs, beaten
1/4 cup chopped green onion
2 tablespoons oil, divided
3 tablespoons soy sauce
1 (12-ounce) can SPAM Luncheon Meat, cubed
1/4 cup finely chopped mushrooms
2 cups cooked rice



In large skillet, heat 1 tablespoon oil.

Add eggs. Cook, stirring, to desired doneness. Remove from skillet. In same skillet, heat remaining 1 tablespoon oil. Cook SPAM, mushrooms, and green onion 4 minutes or until vegetables are tender. Stir in rice and egg. Sprinkle with soy sauce. Heat thoroughly. Serves 4 to 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 405; Protein 20g, Carbohydrate 31g; Fat 22g; Cholesterol 174 mg; Sodium 1646 mg.



SPAM HASH

SPAM

Bacon

Minced Round Onions

Parsley

Boiled Diced Potatoes

Preparation:

Cut SPAM and bacon into bite size pieces. Sauté bacon until brown. Add minced round onion until tender. Then add SPAM and boiled cubed potatoes, brown until SPAM and potatoes are golden. Add parsley and serve.



Hearty SPAM Breakfast Skillet

Hormel

2 cups frozen diced or shredded potatoes

1 (12-ounce) can SPAM Luncheon Meat, cut into julienne strips

1/4 medium green bell pepper, cut into 1-inch thin strips

1/4 medium red or yellow bell pepper, cut into 1-inch thin strips

1 (8-ounce) carton frozen fat-free egg product, thawed, or 4 eggs

1/4 cup shredded Cheddar cheese

1/2 cup chopped onion

1/4 teaspoon dried basil

1/8 teaspoon pepper

In large non-stick skillet, cook potatoes, onion, and peppers in oil over medium high heat 5 minutes, stirring constantly. Add SPAM; cook and stir 5 minutes. In small bowl, combine egg product, basil, salt, pepper, and hot pepper sauce; blend well. Pour over mixture in skillet. Cover. Cook over medium-low heat 8 to 12 minutes or until set. Sprinkle with cheese; remove from heat. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 294; Protein 17 g; Carbohydrate 17 g; Fat 18 g; Cholesterol 50 mg; Sodium 725 mg.

SPAM Meal in a Bundle

Hormel FOIL

1 (12-ounce) can SPAM Lite Luncheon Meat, sliced
1 onion, thinly sliced
1/4 cup firmly packed brown sugar
1/4 cup beer (non-alcohol)
8 new potatoes, sliced 1/4-inch thick
1/4 cup stone ground mustard
1/2 teaspoon celery seed
2 cups carrots, sliced 1/4-inch thick

Heat oven to 375⁰ F. In bowl, combine brown sugar, mustard, beer, and celery seed. Divide vegetables and SPAM' on four 12-inch square pieces of foil. Drizzle mustard mixture over vegetables. Fold foil to form packets. Bake 45 to 60 minutes or until hot. Serves 4.

NUTRITIONAL INFORMATION PER SERVING: Calories 411;
Protein 20 g; Carbohydrate 55 g; Fat 13 g; Cholesterol 68 mg; Sodium
1073 mg.

SPAM Ka-Bob's

HORMEL

2 teaspoons oil
1/2 teaspoon salt
6 drops hot pepper sauce
1/4 cup lemon juice
1 tablespoon olive oil
1 clove garlic, minced
1/4 teaspoon red pepper flakes
1 (8-ounce) can pineapple chunks packed in light juice, drained
1 (1 2-ounce) can SPAM Lite Luncheon Meat, cut into 24 cubes
1 red bell pepper, cut into 1-inch pieces
4 cups hot cooked rice
16 pea pods



Combine first 7 ingredients in 9 x 12-inch dish. Wrap pea pods around pineapple chunks. Alternately thread SPAM cubes, pineapple chunks, and bell pepper pieces on eight skewers. Place in dish with marinade. Cover and marinate 2 hours, turning occasionally. Grill kabobs over medium-hot coals 10 minutes, turning occasionally. Or, broil 5 inches from heat source 8 to 10 minutes, turning occasionally. Serve with hot cooked rice. Serves 4.

NUTRITIONAL INFORMATION PER SERVING: Calories 536; Protein 22 g; Carbohydrate 75 g; Fat 16 g; Cholesterol 68 mg; Sodium 848 mg.

SPAM Jambalaya

Hormel

1 (12-ounce) can SPAM Lite Luncheon Meat, cubed
1 (10 3/4-ounce) can lower sodium chicken broth
1 cup chopped onion
1/2 cup chopped celery
1 (14 1/2-ounce) can tomatoes, cut up
1/2 teaspoon dried leaf thyme
1 bay leaf
2/3 cup chopped green bell pepper
2 cloves garlic, minced
2 tablespoons chopped parsley
6 to 8 drops hot pepper sauce
1 cup long grain rice

In large non-stick skillet or 3-quart non-stick saucepan, sauté SPAM onion, green pepper, celery, and garlic until vegetables are tender. Add tomatoes, chicken broth, thyme, hot pepper sauce, and bay leaf. Bring to a boil; stir in rice. Cover. Reduce heat and simmer 20 minutes or until rice is tender. Discard bay leaf. Sprinkle with parsley. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 261; Protein 13 g; Carbohydrate 32 g; Fat 8 g; Cholesterol 45 mg; Sodium 850 mg.

SPAM Stuffed Potatoes Florentine

Hormel

Vegetable cooking spray

1 teaspoon butter or margarine

1 (12-ounce) can SPAM Lite Luncheon Meat, cubed

1/2 (10-ounce) package frozen chopped spinach, thawed and squeezed dry

6 baking potatoes, baked and kept warm

2 tablespoons grated Parmesan cheese

1/4 cup shredded Monterey Jack cheese

1/4 cup shredded Cheddar cheese

1/3 cup chopped onion

1/4 teaspoon pepper

1/4 teaspoon dried leaf thyme

1/4 Cup skim milk

Heat oven to 350° F. Spray a shallow rectangular 2-quart baking dish with vegetable cooking spray. In a large nonstick skillet, sauté SPAM in butter 3 minutes. Add onion, spinach, and thyme; cook and stir 2 minutes. Set aside. Cut a thin slice off the top of each potato. Scoop out each potato, leaving a 1/2-inch shell. Place shells in prepared baking dish. Place scooped out potato in medium mixing bowl. Beat at medium speed 30 seconds. Add milk, Parmesan cheese, and pepper; beat just until combined. Stir in SPAM mixture. Fill potato shells with potato mixture. Bake, uncovered, 25 to 30 minutes or until thoroughly heated. Top with cheeses. Bake 5 minutes longer or until cheese is melted. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 396; Protein 18 g; Carbohydrate 54g; Fat 12 g; Cholesterol 56 mg; Sodium 704 mg.

SPAM Fajitas

Patrick Welch

**1 can SPAM, sliced into 3/8" strips,
1 green pepper sliced Salsa,
1 small onion, sliced, 10 flour tortillas**

Fry the SPAM, onions and peppers. Add the Salsa. Heat the tortillas and spoon on the Mixture. Roll and eat.

SPAM on a Stick

Unknown Desperate Soul

**1 can (7 oz) SPAM
Mustard**

Cut SPAM into 6 long spears, place on sticks or long fork and cook over open fire. Top with brown mustard or Grey Poupon.



Healthy SPAM Peppers

Hormel

1 (12-ounce) can SPAM Lite Luncheon Meat, cubed
2 cups shredded cabbage 1 onion, shredded
2 cloves garlic, minced leaves
1 teaspoon dried oregano
1 (28-ounce) can diced tomatoes 1 tablespoon brown sugar
1 cup shredded zucchini
1 carrot, shredded
1 1/2 tablespoons chopped fresh basil
1/2 teaspoon red pepper flakes
1 1/2 cups instant rice
8 bell peppers, cored and seeded

In skillet over medium-high heat, sauté SPAM until lightly browned; remove from skillet. Add cabbage, zucchini, onion, carrot, garlic, basil, oregano, and red pepper flakes to skillet. Cook over low heat 10 minutes or until vegetables are crisp-tender. Drain juice from tomatoes; reserve juice. Add enough water to tomato juice to make 2 cups. Add juice, tomatoes, SPAM, rice, and brown sugar to vegetable mixture. Cover. Cook 10 minutes. In large saucepan, boil bell peppers in water 5 to 7 minutes or until crisp-tender. Drain. Fill peppers with SPAM mixture. Serves 10.

NUTRITIONAL INFORMATION PER SERVING: Calories 215:
Protein 11g; Carbohydrate 30 g; Fat 7 g; Cholesterol 34 mg; Sodium 444 mg.

Ham 'N Green Bean Bake

Ed Bailey

FOIL

**1 cup diced ham or SPAM,
Combine 1 1/3 cups minute rice
1 can (8 oz) drained green beans flakes.
1/3 cup mayonnaise
2 tsp. dry onion**

Stir in **1 1/3 cups hot chicken bouillon or chicken soup**. Sprinkle with
grated **Parmesan cheese**.

Shape a triple thickness of heavy foil into a bowl. Add mixture
and seal. Leave over hot coals for 30 minutes.(serves 3-4)

Spam I am

Sam

**7 oz can SPAM
1 can Cream of Mushroom Soup
6 oz Egg and Spinach Noodles
1 small onion**

Dice the SPAM into 1/2 inch chunks. Fry with sliced onion in a light oil.
Cook the noodles until done. Drain water, reserve 1 can to mix with
soup. Add soup and SPAM mixture. Heat through and serve 4.

The SPAM and I

Dennis A. Schmitt

ONEPOT

1 can SPAM, sliced and diced
1 cup Minute rice
1 can cream of Mushroom Soup.

Heat the SPAM in a deep skillet, add the soup and heat. In a another pan, boil 1 cup water and cook the rice as directed. Pour the SPAM and soup over beds of rice. Variations... wild rice, Cream of Corn Soup...

MAPS Chili

Fred Mertze

1 can diced SPAM
4 oz. green chili
1/2 cup cheese
1/2 onion or 2 T. dried onion flakes
1 Tomato
1/3 cup water garlic salt and pepper

Brown the SPAM and the onion, chili. Add water and tomato wedges. Simmer 20 minutes. Place cheese on top and melt. Serves 2-3.

Pepsi SPAM

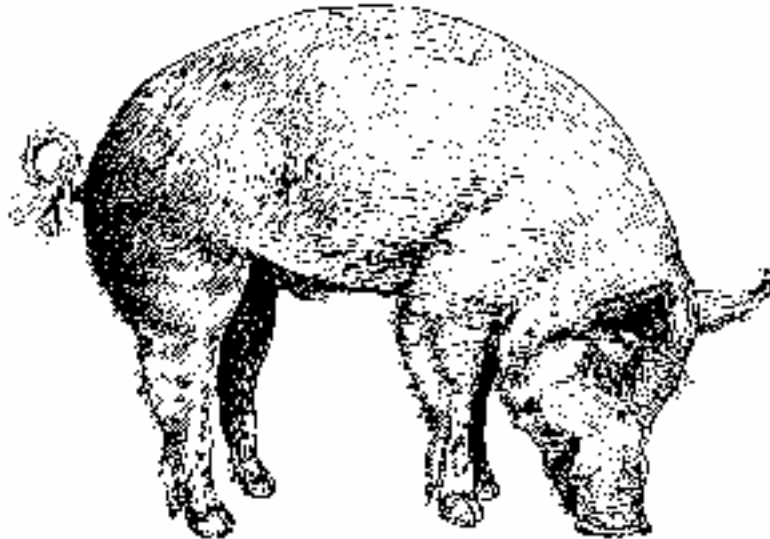
Dennis A. Schmitt

1 can SPAM cheese

**1 can Regular Pepsi, not Diet
mustard, tortillas, bread or buns**

Slice the SPAM, place in a 1 quart pan and pour in a can of Pepsi, do not use diet. Boil for about 5 minutes. This gives the SPAM a sweet caramel taste. Wrap the SPAM slices in tortillas with cheese and mustard, or use bread or buns. Sliced ham can also be used.

OK I'm full of chopped pork parts now





New with SPAM! New with Bisquick! "SPAM CAKES"!

SPAM BAKES RIGHT IN THE MIDDLE. This is fun! Both in the making and the eating. The folks'll love these tender golden Bisquick pancakes . . . each one centered with a sizzling slice of SPAM. Here's how you do it:

MAKE BISQUICK PANCAKE BATTER (directions on the box).

BROWN SPAM SLICES ON GRIDDLE . . . 2 to 3 inches apart.

TURN SPAM SLICES . . . pour batter over each slice. Turn again.

. . . And there you are, with big hungry-size pancakes . . . a savory SPAM slice baked right in the middle!

Just be sure it's SPAM you get . . . the famous Hormel blend of sweet juicy pork shoulder and mild tender ham.

And be sure there's plenty of Bisquick, because this is just a sample of all you can do with it.

Bisquick's going
to help you more
than any other package
in the grocery store
... *Betty Crocker*



COLD OR HOT
SPAM
HITS THE SPOT!

HORMEL

SPAM is the registered trade-mark for a pure pork product packed only by Geo. A. Hormel & Co., General Offices, Austin, Minnesota, U. S. A.



SAVE 10¢ ON SPAM WITH COUPON IN SPECIAL BISQUICK PACKAGE (Offer limited—Offer void in states of Kansas, Washington and Tenn.)

Spam Thanksgiving Dinner

So let's say you can't cook turkey at your campsite. Do you really have to have turkey for Thanksgiving? If you're not so particular with what you're going to feast on why not have Spam and other conveniently canned goodies cooked over the grill?

Prep and cooking time: 1 hour

Yields 3-4 servings

Ingredients:

<ul style="list-style-type: none">• 1 can SPAM Oven Roasted Turkey<ul style="list-style-type: none">• 1 can cooked ham• 1 can turkey gravy• 1 can cranberry sauce• 1 packaged stuffing• 3 large potatoes	<ul style="list-style-type: none">• 3 large yams or sweet potatoes, cubed<ul style="list-style-type: none">• 2 tbsp sugar• 1/2 cup olive oil• 1/2 cup butter• Corn on the cob
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Instructions:

1. Prepare your campfire and put a campfire grill over it.
2. Cut the potatoes in half and slather the cut sides with butter. Wrap the potatoes in foil and put them on the grill. Cook until tender, turning the foiled packet every two minutes to keep from burning.
3. In a bowl, coat the cubed yams or sweet potatoes in sugar. Then wrap them in foil and put them on the grill. Cook until tender, turning the foiled packet every two minutes to keep from burning.
4. Shuck the corn and put them on the grill. Cook until slightly charred.
5. Cut the spam and the ham into neat slices. Coat these slices in oil and grill them until each side has nice grill marks.
6. Prepare the packaged stuffing, cranberry sauce and turkey gravy according to instructions.

Campfire Roasted Yams and Apples

It is common to find a dish of roasted yams and apples among the dishes served during Thanksgiving dinner. After all, yams and apples would be in season. This usually requires the use of an oven, but who says you can't have roasted yams and apples when you've got a good campfire?

Prep and cook time: 1 1/2 hours

Yields 3-4 servings

Ingredients:

<ul style="list-style-type: none">• 1 large yam<ul style="list-style-type: none">• 1 large apple, cored and cubed• 1 tbsp pecans or walnuts, chopped roughly• 2 tbsp brown sugar	<ul style="list-style-type: none">• 1 tsp cornstarch<ul style="list-style-type: none">• 4 tbsp orange juice• A pinch of ground cloves or allspice
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Instructions:

1. Dump coals in your campfire.
2. Wrap the yam in foil and cook in the campfire for an hour or until tender. Set aside and allow to cool. Peel the yam and cut into cubes once cooled.
3. In a sauce pan, mix the sugar, cornstarch and the cloves or allspice. Once combined, gradually add the orange juice.
4. Add the rest of the ingredients in the pan and cook for 20 minutes or until the apples are tender.

Dutch Oven Apple Crisps

If you have a dutch oven, you can have sweet apples crisped with oats and smelling heavenly with cinnamon.

Prep and cooking time: 1 hour

Yields 3-4 servings

Ingredients:

<ul style="list-style-type: none">• 4 cups apple slices<ul style="list-style-type: none">• 1 cup brown sugar• 1 cup butter	<ul style="list-style-type: none">• 1 cup flour<ul style="list-style-type: none">• 1/2 cup quick oats• 1 tbsp cinnamon
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Instructions:

1. In a bowl, mix the sugar, flour, oats and cinnamon until fully combined.
2. Add the butter into the mixture.
3. Put your apple slices in your dutch oven.
4. Spread the mixture evenly over the apple slices.
5. Cook over the campfire for 45 minutes or until the apple slices are tender.

Campfire Pumpkin Pie

Many Thanksgiving dinner tables are not complete without pumpkin pie. If you want to have pumpkin pie while camping out for Thanksgiving, there's no reason why you can't. You just need a pie iron or dutch oven and you have to do your prep before you set out for your camping trip.

Prep time (at home): 2 hours

Prep time (at campsite): 30 minutes

Cook time: 15 minutes (if using pie iron); 25 minutes (if using dutch oven)

Yields 8 servings

Ingredients for the crust:

<ul style="list-style-type: none">• 2 1/2 cups all-purpose flour• 1 tsp sugar	<ul style="list-style-type: none">• 1 tsp salt• 2 sticks unsalted butter, cut into smaller cubes
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Ingredients for the filling

<ul style="list-style-type: none">• 2 cups pumpkin, pureed• 1 1/2 cups light cream• 3 large eggs• 1 cup brown sugar• 1 1/2 tsp ground ginger	<ul style="list-style-type: none">• 1 1/2 tsp ground cinnamon• 3/4 tsp ground nutmeg• 1/2 tsp salt• 1/4 tsp ground cloves or allspice
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Instructions for prep time at home:

1. Prepare your pie crust according to your favorite pie crust recipe or use a recipe like **Martha Stewart's**. Keep your pie crust in the freezer and pack it in your cooler when you go on your camping trip.
2. You can also puree your pumpkin beforehand using **these methods**, keep it in the freezer, and then pack it in your cooler when you leave for your camping trip. You can also puree your pumpkin at the campsite.

Instructions for cooking at the campsite:

1. Puree your pumpkin if you haven't done it at home. Clean the outside of the pumpkin, cut it in half, and remove its seeds and stringy insides. Steam or boil your pumpkin until the flesh is soft, then set aside to cool. Once cooled, scoop the flesh out of your pumpkin and then mash the flesh by hand using a fork.
2. Prepare your pie crust. If you're using a pie iron, cut your pie crust into two squares that can fit the pie iron and grease your pie crust with butter. Use these squares to line your pie iron. If you're using a dutch oven, grease the

- bottom and sides of the dutch oven with butter and then place the bottom pie crust inside.
3. Mix all the ingredients for the filling thoroughly in a bowl. Once completely combined, pour the mixture into the bottom pie crust.
 4. Cover the filling with the top crust of the pie. Glaze the top crust lightly with egg whites.
 5. Place the pie iron or dutch oven on your campfire and cover the lid with coals. The pie should be ready in 15 minutes in the pie iron or 25 minutes in the dutch oven.

Campfire Orange Cinnamon Rolls

Cinnamon rolls can be a decadent treat. Now, cinnamon rolls baked over the campfire - that's something truly special. And we've all got to have special things to eat for a camping Thanksgiving dinner.

Prep and cooking time: 30 minutes

Yields 4 servings

Ingredients:

- 2 large oranges
- 4 cans Pillsbury Grands Cinnamon Roll with Cream Cheese Icing

Instructions:

1. Cut the oranges in half and scoop out the flesh. You only need the orange shells.
2. Fill each orange half-shell with the cinnamon roll.
3. Place the filled half-shells on a baking pan and cover with foil.
4. Place the baking pan on the campfire or grill and bake for 20 minutes or until the rolls rise.
5. Allow the rolls to cool and then top with the icing.

Happy Thanksgiving!

Chicken Adobo

Chicken Adobo

Ingredients:

- 1 cup instant rice
- 1 tsp low sodium chicken bouillon
- 1 tsp dried garlic
- ¼ of a bay leaf
- ¼ tsp ground black pepper
- 1 packet soy sauce
- 1 packet vinegar
- 1 can 5-ounce chicken, with pop top

Instructions:

At home pack the dry ingredients in a quart freezer or sandwich bag. Mark bag "Add 1 cup water". Tuck the chicken and packets with the bag.

FBC method:

Add soy sauce, vinegar, chicken and 1 cup near boiling water to the bag. Stir well, seal tightly and put in a cozy for 15 minutes.

Insulated mug method:

Add soy sauce, vinegar, chicken and 1 cup boiling water to the dry ingredients in your mug. Stir well, cover tightly and let sit for 15 minutes.